Delfield

Drop-Ins

In Stock
In Variety
In Any Counter
In Any Application

Enodis

Drop-Ins

Drop-in product solutions

Delfield's large variety of drop-in products is the best in the market. All models are stocked standard for quick shipment or can be customized with available options to suit your needs. Whether for planned projects or unforeseen replacement needs, Delfield is ready to provide a solution. Each model can be ordered as individual component or as part of Component Crafted Custom or Shelley Mobile Counters.

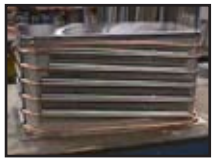
Safety:
UL and NSF
All Delfield Drop-in products are UL approved and NSF certified. Which means you can count on safe, consistent construction and performance every time.

Convenience:
Delfield Drop-in products are easy to install into any new or existing counter. A press fit gasket comes pre-installed making the units ready to drop-in immediately.

Quality:
Delfield Drop-in products have an unmatched level of quality. The units are reliably built by the best in the industry and come standard with a 90-day labor and 1-year parts warranty.

Construction:
Delfield Drop-in products are constructed with stainless steel tops and interiors. Cold units are insulated with high-density polyurethane foam and hot units are insulated with fiberglass.

Refrigeration lines are secured to the liner with stainless steel spot clips and thermal transfer compound is applied to improve heat transfer and cool the food product better.



N8100B

N8000

8100-EF

N8100-FA

N8200G

N8100B

Mechanically Cooled Cold Pans

Delfield's standard cold pans are built to suit your needs. Superb operation and construction combine to give you what you need, safe product temperatures.

- ***Integral "V" shaped pan rest: no thumbscrews, clips or hard to clean messes.***
- ***Insulated with high density polyurethane foam.***
- ***Pre-installed press fit flange gasket for easy installation into counters.***
- ***HFC-134 refrigerant.***
- ***Stainless steel louver is provided.***
- ***Adapter bars for 12"x20" pans included.***
- ***1" drain provided.***
- ***NSF-7 certified.***
- ***Thermostat control with OFF position.***
- ***8' cord with plug is standard.***

N8000

Ice Cooled Cold Pans

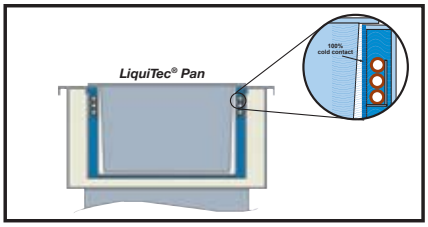
- ***Integral "V" shaped pan rest: no thumbscrews, clips or hard to clean messes.***
- ***Insulated with high density polyurethane foam.***
- ***Pre-installed press fit flange gasket for easy installation into counters.***
- ***Adapter bars for 12"x20" pans included.***
- ***1" drain provided.***
- ***Perforated false bottom is standard.***
- ***NSF-2 certified.***

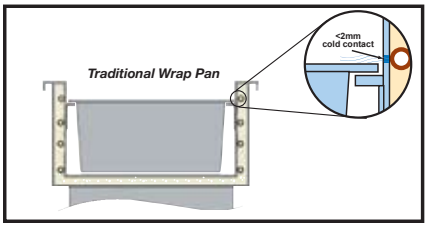
8100-EF

LiquiTec® Cold Pans

LiquiTec® is better than the average cold pan! Traditional cold pans are inefficient due to lack of contact between the refrigeration lines and the interior liner side. LiquiTec® takes what is usually on about 1/16" contact per wrap and magnifies it to 100% contact on all 5 sides of the interior liner. An eutectic fluid is used to completely surround the interior liner of the pan. The fluid is harmless and sealed in by a stainless steel exterior liner. The result is improved cooling ability that allows the unit to have flush mount pans and still maintain NSF-7 certified temperatures.

- ***Better Merchandising***
- ***Better Ergonomics***
- ***Better Labor Efficiency***
- ***Better Energy Efficiency***
- ***Better Food Retention***



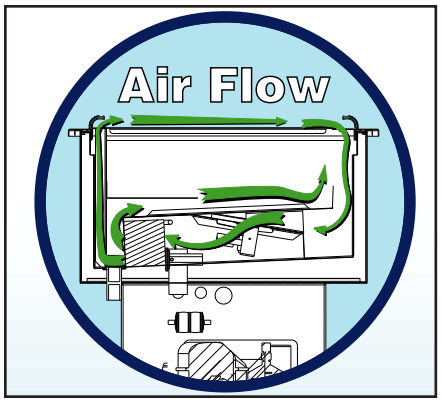


- ***NSF-7 certified flush mount design.***
- ***Insulated with high density polyurethane foam.***
- ***Preinstalled press fit flange gasket for easy installation into counters.***
- ***HFC-404A refrigerant.***
- ***Stainless steel louver provided.***
- ***12"x20" pan configurations.***
- ***1" drain provided.***
- ***Thermostat control with OFF position.***

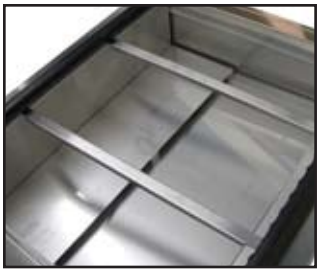
N8100-FA

Forced-Air Cold Pans

The N8100-FA cold pans are ideal for merchandising your product. The flush mount air-screen design keeps your product cool and in view of your customers.



- ***Merchandise product in flush mount pans.***
- ***Air screen over pans for NSF-7 certified temperatures.***
- ***Air curtain assembley is easily removable without tools for cleaning.***
- ***Insulated with high density polyurethane foam.***
- ***Pre-installed press fit flange gasket for easy installation into counters.***
- ***1" drain provided.***
- ***HFC-404A refrigerant.***
- ***Stainless steel louver is provided.***
- ***Adapter bars for 12"x20" pans included.***



N8200G

Granite Cold Slab

Delfield frost tops are ideal for product presentation while maintaining product temperatures. Whether the granite or stainless steel tops are desired, these units will help merchandise your quick turn products.

- ***"Absolute Black" granite top.***
- ***Insulated with high density polyurethane foam.***
- ***Drain trough around perimeter of top with 3/4" stainless steel drain.***
- ***HFC-404A refrigerant.***
- ***Stainless steel louver provided.***
- ***On/Off switch.***
- ***NSF-2 certified.***

N8200

Stainless Steel Frost Top

- ***Insulated with high density polyurethane foam.***
- ***1" raised top with slope to drain trough.***
- ***Drain trough around perimeter of top with 1/2" stainless steel drain.***
- ***Preinstalled press fit flange gasket for easy installation into counters.***
- ***HFC-404A refrigerant.***
- ***Stainless steel louver provided.***
- ***On/Off switch.***
- ***NSF-2 certified.***

N8600

Hot and Cold Combination Pan

At the flip of a switch it's two units in one! The N8600 Hot and Cold Combination models provide the needed functionality of both hot and cold operations without having to add additional space to your operation. The unit may be utilized in different operations throughout the day or week as the menu dictates. When flexibility is a concern, this is the unit for the job

- ***NSF-4 and NSF-7 certified.***
- ***2 units in one, hot and cold operation.***
- ***Insulated with high density polyurethane foam.***
- ***Flush mount design for hot operation or recess 2" for cold operation.***
- ***Single tank well with stainless steel immersion heater(s).***
- ***HFC-404A refrigerant.***
- ***Preinstalled press fit flange gasket for easy installation into counters.***
- ***Remote control box with thermostat for hot operation, indicator light and a 3-way power switch for operation selection.***
- ***Thermostat for cold operation is mounted next to the compressor section.***

N8700-D

Individual Well Hot Pans

Delfield offers both individual well and single tank models to suit your operation. Heavy duty construction and easy installation make a nice combination for any counter.

- ***NSF-4 certified.***
- ***Flush mount individual 12"x20" wells.***
- ***Fiberglass insulation.***
- ***1/2" stainless steel drain with manifold and gate valve.***
- ***Preinstalled press fit flange gasket for easy installation into counters.***
- ***Remote panel with individual temperature controls for each well.***
- ***Utilize for wet or dry operation.***

N8800

Open Well Hot Pans

- ***NSF-4 certified.***
- ***Fiberglass insulation.***
- ***1/2" stainless steel drain.***
- ***Preinstalled press fit flange gasket for easy installation into counters.***
- ***Remote thermostat control for mounting in counter.***
- ***Single tank with 12"x20" openings.***
- ***Utilize for wet or dry operation.***

N225/N227

Freezers

Delfield's N225 and N227 models make serving ice cream cool! These units make adding ice cream to any menu possible.

- ***NSF-7 certified.***
- ***Preinstalled press fit flange gasket for easy installation into counters.***
- ***Insulated with high density polyurethane foam.***
- ***Thermostat temperature control.***

200/300

Water and Ice Stations

- ***Glass and pitcher fillers.***
- ***Ice chests.***
- ***Combination units.***

F5

Serview Display Cases

The F5 Serview display case can be used to merchandise everything from drinks to desserts. Whether in the back counter for full service operation or front counter for self-service operation, the product is in your customer's sight.

- ***NSF-7 certified.***
- ***Insulated with high density polyurethane foam.***
- ***Thermostat temperature control.***
- ***Sliding glass doors.***
- ***See-through back, mirrored back and pass-thru models available.***
- ***Interior light with exterior mounted On/Off switch.***

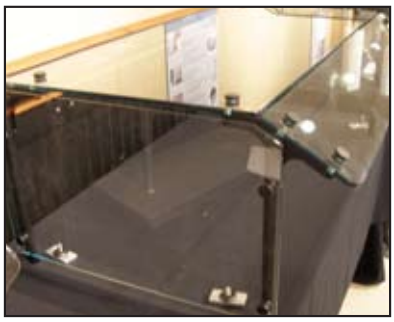
Shelleymatic

Dispensers

- ***Several dish dispenser, cup dispenser and tray dispenser models available.***
- ***Dish dispensers available as heated or non-heated.***

Options

Drop-in units can be customized to suit your needs! Everything from custom counter protectors to custom pan sizes are available. Let us know what your requirements are and we'll provide the solution.



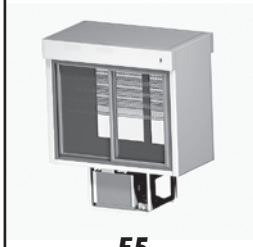
Options for Drop-Ins

- ☐ Additional adaptor bars or plates.
- ☐ Single and double service sneezeguards.
- ☐ Custom counter protectors.
- ☐ Remote refrigeration or relocate the compressor.
- ☐ Add/omit drains, manifolds and valves.
- ☐ Custom sizes.
- ☐ 220V/50C electrical.
- ☐ Mullion fan assembly.
- ☐ Extended warranties.

N8600

N8700-D

N225/N227



F5

Shelleymatic

Mechanically Cooled Cold Pan	Cutout Size
N8118B	17" X 25"
N8130B	29.75 X25"
N8143B	42.50 X 25"
N8156B	55.25 X 25"
N8169B	68" X 25"
N8181B	80.75" X 25"
Mechanically Cooled Narrow Cold Pan	**Cutout Size**
N8146NB	45.75" X 17"
N8168NB	66.5" 17"
Ice Cooled Cold Pan	**Cutout Size**
N8018	17" X 25"
N8030	29.75 X25"
N8043	42.50 X 25"
N8056	55.25 X 25"
N8069	68" X 25"
N8081	80.75" X 25"
Ice Cooled Narrow Cold Pan	**Cutout Size**
N8046N	45.75" X 17"
N8068N	66.5" 17"
Forced-Air Cold Pan	**Cutout Size**
N8131-FA	30.25" X 25.5"
N8144-FA	43" X 25.5"
N8157-FA	55.75" X 25.5"
N8169-FA	68.5" X 25.5"
N8182-FA	81.25" X 25.5"
LiquiTec Mechanically Cooled Cold Pan	**Cutout Size**
8118-EF	17" X 25"
8132-EF	30.75" X 25"
8145-EF	44.25" X 25"
8159-EF	57.87" X 25"
8172-EF	71.5" X 25"
8186-EF	85" X 25"

LiquiTec Mechanically Cooled Narrow Cold Pan	Cutout Size
8148-EFN	46.88" X 17.25"
8169-EFN	68.5" X 17.25"
8191-EFN	90" X 17.25"
Granite Frost Top	**Cutout Size**
N8231G	30.75" X 25"
N8245G	44.63" X 25"
N8259G	58.5" X 25"
N8273G	72.38" X 25"
Stainless Steel Frost Top	**Cutout Size**
N8231	30.75" X 25"
N8245	44.63" X 25"
N8259	58.5" X 25"
N8273	72.38" X 25"
N8287	86.25" X 25"
Combination Hot/Cold Food Well	**Cutout Size**
N8630	29.75 X25"
N8643	42.50 X 25"
N8656	55.25 X 25"
N8669	68" X 25"
N8681	80.75" X 25"
Individually Heated Food Wells	**Cutout Size**
N8717-D	16.88" X 25"
N8731-D	30.75" X 25"
N8745-D	44.62" X 25"
N8759-D	58.5" X 25"
N8773-D	72.37" 25"
N8787-D	86.25" X 25"
Individually Heated Narrow Food Wells	**Cutout Size**
N8746N	44.62" X 15"
N8768N	66.5" X 15"

Single Tank Heated Food Well	Cutout Size
N8831	30.75" X 25"
N8845	44.63" X 25"
N8859	58.5" X 25"
N8873	72.38" X 25"
N8887	86.25" X 25"
Ice Cream Freezers with S/S Lid	**Cutout Size**
N225	26.37" X 15.37"
N227	26.37" X 28.56"
Ice Cream Freezers with Lexan Lid	**Cutout Size**
225L	26.37" X 15.37"
227L	26.37" X 28.56"
200/300 Ice & Water Stations	**Cutout Size**
See specs for details	
F5 Display Cases	**Cutout Size**
See specs for details	
ShelleyMatic	**Cutout Size**
See specs for details	

SOLUTIONS
Delfield® provides many of the operational solutions from Enodis, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

Enodis FINANCING

FINANCING
Enodis offers low-rate, fast-approval financing on equipment from Enodis brands and on other equipment when purchased with Enodis brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Enodis Authorized Dealers with Enodis financing.

Enodis STAR CERTIFIED SERVICE AND PARTS

SERVICE
Delfield® products are backed nationwide by Enodis STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Enodis STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

Enodis